

SEPPELT

FOUNDED 1851



Show Sparkling Shiraz 2007

Since 1851, Seppelt has built a reputation of innovation and unswerving dedication to quality. The Seppelt philosophy involves harnessing the strengths of each viticultural region to create varietally and regionally expressive wines of great character.

Made only in exceptional vintages, the 2007 Seppelt Show Sparkling Shiraz celebrates the long history and tradition of Seppelt sparkling wines and pays homage to this unique Australian wine style.

Aged in bottle on lees for a minimum of seven years then disgorged at exactly the right maturity, this wine is ready to drink now and will reward the owner with further careful cellaring.

Winemaker Comments

Adam Carnaby

Vineyard Region

Grampians – Great Western sub-region

Vintage Conditions

2007 was a very dry, warm year. The season kicked off with a very early start to spring with unseasonably mild sunny weather. Vintage was about four weeks early with steady ripening after a rapid start.

Winemaking & Maturation

Whole berry fermentation in small stainless tanks with gentle handling followed by 12 months maturation in seasoned French oak vat (5000 L). Produced by the Methode Traditionelle this wine has had 8 years aging in bottle on lees followed by individual bottle disgorgement.

Technical Analysis

Harvest Date - Mid March 2007

pH - 3.50

Acidity - 6.6 g/L

Alcohol - 13.0 %

Residual Sugar - 24 g/L

Colour

Dark maroon with purple hues

Nose

The nose shows floral notes with blackberry fruit, lifted dark cherry and some complex leather and tobacco leaf.

Palate

A lively mousse yields to concentrated blackberry and chocolate flavours combined with sweet spices, and fine, mature tannins. This wine has reached the right complexity, balance with a freshness and fruit vibrancy.